



Garden Harvest Pizza

Makes: 6 Servings

Ingredients

2 cups Chicken, precooked, diced

1 cup Sweet onion, thinly sliced

2 cups Butternut squash, peeled and seeded, thinly sliced

1 teaspoon fresh rosemary, finely chopped

1 tablespoon olive oil

1 14 inch pre-made whole grain pizza crust

1 tablespoon cornmeal

3 tablespoons parmesan cheese, grated

2 ounces Mozzarella cheese, reduced fat, shredded

Directions

1. Preheat oven to 400°F. Place sliced onions and squash in roasting pan. Sprinkle with rosemary and 1 tablespoon olive oil; toss to coat evenly.
2. Bake in preheated oven for 20 minutes, or until onions are lightly brown and squash is tender; set aside.

3. Sprinkle pizza pan with cornmeal and then place the pre-made pizza crust on the pan. Distribute the squash mixture and chicken over the crust and sprinkle with parmesan and mozzarella cheese.
4. Bake for 10-15 minutes or until the internal temperature is 160°F. The crust should be light brown and the cheese melted.
5. Cut pizza into twelve slices, serve immediately.

Notes

Serving Size: 2 slices

Source: Great Valley School District, Great Valley Middle School (Recipes for Healthy Kids Competition)